

BT01 Rec'd PCT/PTC 22 FEB 2005

In the Claims:

Please add the following paragraph to page 15, line 2:

What is claimed is:

The status of the claims pending in the present application in view of the present preliminary amendment is as follows:

Claims 1-22 (canceled).

23. (new): A method of making ice cream, comprising blending in the presence of at least one emulsifier an aqueous ice cream precursor phase with precrystallised particles of edible fat which each contain a multiplicity of individual crystals so as to form a dispersion, and gasifying and freezing the dispersion so as to form an ice cream, in which the particles of edible fat are precrystallised cryogenically.

24. (new): The method according to claim 23, wherein the cryogenic precrystallisation is performed by forming the edible fat into fine particles in molten state and contacting the fine particles with a cryogen.

25. (new): The method according to claim 24, wherein a spray of liquid cryogen is directed at the fine particles of edible fat in molten state.

26. (new): The method according to claim 24, wherein the cryogen is liquid nitrogen.

27. (new): The method according to claim 23, wherein the precrystallised particles of edible fat take the form of a globule comprising a mass of crystals of fat with entrapped pockets of oil.

28. (new): The method according to claim 23, wherein the particles of edible fat in the dispersion have a size less than 30 $\mu$ m.
29. (new): The method according to claim 28, wherein at least some of the precrystallised particles of edible fat have a size less than 10 $\mu$ m.
30. (new): The method according to claim 28, wherein at least some of the precrystallised particles of edible fat have a size of 5 $\mu$ m or less.
31. (new): The method according to claim 23, wherein the edible fat is pasteurised before being precrystallised.
32. (new): The method according to claim 23, wherein the aqueous ice cream precursor phase is pasteurised before being blended with the precrystallised particles of edible fat.
33. (new): The method according to the claim 23, wherein an emulsifier is introduced into particles of edible fat before said particles are precrystallised.
34. (new): The method according to claim 33, wherein the emulsifier is a lipophilic emulsifier.
35. (new): The method according to claim 34, wherein the lipophilic emulsifier is a saturated monoglyceride.
36. (new): The method according to claim 34, wherein the saturated monoglyceride is a glycerol monostearate.

37. (new): The method according to claim 23, wherein the edible fat is selected from the group consisting of milk fat, anhydrous milk fat, at least one milk fat fraction, a hydrogenated vegetable oil, a hard tropical fat, and a hydrogenated tropical fat.
38. (new): The method according to claim 23, wherein the aqueous ice cream precursor phase comprises a highly surface active, water soluble emulsifier.
39. (new): The method according to claim 23, wherein the aqueous ice cream precursor phase comprises non-fat dry milk solids and sugar.
40. (new): The method according to claim 23, wherein the dispersion is gasified and frozen without being subjected to homogenisation or ageing.
41. (new): The method according to claim 40, wherein the dispersion is provided at below ambient temperature for freezing.
42. (new): A package, comprising cryogenically precrystallised particles of edible fat.
43. (new): The package according to claim 42, wherein the package comprises instructions for use of package contents to prepare ice cream.